
RESTAURANT SEATTLE WEEK EVENT

SPRING 2019

Sunday to Thursday ■ April 7 - 18



FIRST COURSE

SALAD LITTLE GEM LETTUCE

Feta cheese, walnut oil vinaigrette

SEASONAL SOUP

CHICKEN LIVER - PORTO MOUSSE

SECOND COURSE

SNAPPER FILET

Caper lemon brown butter, persil, with Yukon gold potatoes

GRILLED FLAP STEAK

Chimichurri sauce, frites

HOUSE-MADE GNOCCHI

Watercress cream sauce

THIRD COURSE

CHOCOLATE MOUSSE DULCE DE LECHE

CRÈME DE CITRON - LEMON CURD

— Taxes & gratuity are not included —